

Menu Planner

The Ultimate Summer Barbecue, page 156

Brined and Barbecued Butterfly Chicken, page 158

Grilled Broccoli Salad, page 69

New Potatoes with Hazelnut Pesto, page 123

Char-Grilled Corn on the Cob, page 110

Silky Lemon Tart, page 248

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Prep Plan

Day before

- Toast and de-skin hazelnuts for Hazelnut Pesto.
- Make my never-fail Silky Lemon Tart and store in the fridge.

On the day

- Make Honey and Herb Brine and once cooled, add chicken and refrigerate.
- Pop corn into salted water, and leave to soak.
- Make up Garlic Chilli Dressing, and store in a jar in the fridge.
- Chop up pineapple for Tropical Sundowner and store in the fridge until needed.

Final preparations

- Whizz up Tropical Sundowners and enjoy a glass with your guests as you finish preparations.
- Blanch broccoli, ready to finish on grill.
- Pop new potatoes in a pot and boil until just tender.
- While chicken is cooking, add corn to the embers and grill broccoli, then just before serving toss broccoli through dressing and garnish with pecorino, spring onion greens and herbs.
- Throw Hazelnut Pesto ingredients in a blender and pulse to combine, toss with potatoes and serve with Butterfly Chicken, Char-Grilled Corn and Grilled Broccoli Salad.
- An hour before you want to serve it remove Silky Lemon Tart from fridge, then serve with optional raspberries.